



## Ham, Pepper, Spinach Slab Quiche

### Ingredients:

- 2 cans of Pillsbury Crescent Rolls
- 8 Eggs
- 1 ½ c. Evaporated Milk (1 12 oz. can)
- 1 c. chopped Ham
- ½ c. chopped Yellow Pepper
- ½ c. chopped Orange Pepper
- ½ c. chopped Spinach
- 1 c. Mozzarella Cheese
- ¼ tsp. Salt
- ¼ tsp. Pepper

### Directions:

- Pre-heat oven to 450°.
- Lightly grease bottom and sides of 15x10x1 inch pan.
- Roll out crescents flat and press down to cover bottom of pan.
- Bake crescent crust in oven for 5 minutes (just until top is slightly golden).
- After removing crust, turn oven down to 375°.
- Cook Ham in Bacon grease until it is browned and crispy on the edges.
- In large bowl, beat Eggs, Evaporated Milk, Salt, and Pepper.
- Place egg mixture in frittata pan and cook over medium heat, stirring constantly! Cook until eggs begin to congeal.
- Once eggs are congealed, spread over pre-cooked crescent crust.
- Sprinkle Ham, Peppers, Spinach and Mozzarella on top of eggs.
- Place in oven and cook 10-15 minutes, or until eggs and crust are cooked to your liking.